



PRODUCE:	RAMBUTAN
-----------------	-----------------

TYPE	N/A	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	Scarlet red, pink or yellow skin depending on variety. Translucent white flesh.
Visual Appearance	Leathery skin is covered with firm but not brittle spines up to 15mm long, tapering to the tip. Contains one seed.
Sensory	Sweet, sub acid flavour. Juicy, succulent flesh.
Shape	Oval shaped fruit.
Size	As pre-ordered per requirements, minimum net weight 35g.
Maturity	No evidence of deterioration of the spine or browning of the skin. Brix > 19.5.

MAJOR DEFECTS

Insects	With evidence of live insects
Diseases	With evidence of fungal or bacterial rots. With evidence of discolouration or disfigurement due to viruses
Physical/Pest Damage	With any unhealed cuts, holes, punctures, cracks in skin; no wounds due to pest damage
Skin Marks/Blemishes	With obvious bruises
Physiological Disorder	With deformed or undersized fruit.
Temperature Injury	With brown discoloured, withered skin or spines (Dehydration and excessive storage).

MINOR DEFECTS

Physical/Pest Damage	With superficial cuts, scratches, marks >0.5 sq cm total surface area. With superficial bruising or skin discolouration >0.0 sq cm total surface area.
Skin Marks/Blemishes	With healed scars >0.5 sq cm total surface area.

CONSIGNMENT CRITERIA

Tolerance Per Consignment	Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.
Packaging & Labelling	Packaging manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
Shelf Life	Produce must provide not less than 14 days clear shelf life from date of receipt.
Receival Conditions	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 8 - 12 °C
Chemical & Containment Residues	All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code ML's and MRL's.
Food Safety Requirements	Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver.